

# SABOR DESSERT BAR

## MENU

### Light Savoury

Fresh Buttermilk Scones served with Jam & Cream (2 scones per serve)

Warm Croissant served with Butter

Ham & Cheese Croissant

Two thick Café style Raisin toasts with butter

#### **Cheese Plate (GFO)**

Brie, Danish Blue Cheese, English Cheddar & Smoked Dutch

cheese with dried figs & apricots, walnuts, Quince paste & water crackers

Paired with 2 glasses of Petersons Verdelho, Peterson House Semillon or Peterson House Shiraz

### Desserts

#### **Sabor Chocolate**

##### **Soufflé**

Warm fluffy soufflé cooked when ordering served with a scoop of vanilla Bean Ice cream

**(Allow 30 minutes)**

**Paired** with Peterson House Sparkling Botrytis Semillon

#### **Ice-Cream Obsession**

A scoop each of Chocolate Obsession, Cookies 'n Cream & Salted Caramel Ice Cream with melted chocolate drizzled over & a Poco Loco (wafer stick)

#### **Three Fruit Gelato**

A scoop each of Lemon Sorbet, Strawberry Gelato and Mango Gelato, served with Fruit coulis and a Strawberry Cream Poco Loco (wafer stick)

#### **Muscat Ice (alcoholic)**

Double scoop of Vanilla Bean Ice-Cream served with a shot of Petersons Muscat

#### **Tropical Ice (alcoholic)**

Double scoop of Vanilla Bean Ice-Cream, Passionfruit coulis and a shot of Mango Liqueur

#### **Baileys Salty Sundae**

(alcoholic)

Scoop of Chocolate & Salted Caramel Ice-Cream, Choc. & caramel sauce drizzle and a shot of of Baileys (Irish Cream) to pour over

#### **Strawberry Dip (GF)**

Fresh field Strawberries with Sabor's Dark Choc Pod

**Paired** with Savannah Estate Botrytis Semillon

#### **Champagne Strawberries (GF)**

Fresh field Strawberries paired with Peterson House Cuvee

#### **Adult Chocolate**

##### **Dipping Plate for 1**

Strawberries, Banana, Mini Oreos, Apricot Delight, Turkish Delight, Honeycomb, Nougat, Marshmallows, Caramel Popcorn, Caramel Cocos & Sabor's Dark Choc Pod

**Paired** with Peterson House Sparkling Botrytis Semillon

#### **Adult Chocolate**

##### **Dipping Plate for 2**

Two scoops of Vanilla Bean Ice Cream, a Sabor's Dark Choc Pod & Sabor's Nutella Choc Pod, Strawberries, Banana, Mini Oreos, Nougat, Turkish Delight, Honeycomb, Marshmallows, Caramel popcorn and Waffle bites

**Paired** with 2 glasses of Peterson House Sparkling Botrytis Semillon

#### **Flaming Chocolate &**

##### **Caramel Brownie**

Warm decadent Brownie served in **hot** skillet, from dark choc. & Dulce De Leite (South-American Caramel) and sitting on choc. & butterscotch sauce. Accompanied on a timber serving board is strawberries, a scoop of Salted Caramel Ice Cream with our house made Almond Biscotti to dip into your brownie.

Upon serving, your waitperson will place the board in front of you, then they'll add a touch

of Whiskey to your hot skillet and set it alight. **(Get ready for a photo opportunity)**

**Paired** with Piggs Peak Suckling Pig Shiraz

#### **Sabor's GIANT "What the Fudge" Sundae**

This GIANT sundae Starts with 5 scoops of ice cream - Salted caramel, Nutella, Peanut butter and a double scoop of Chocolate obsession ice cream, Caramel sauce, Chocolate fudge sauce, Brownie bites, Crushed peanuts, Choc rocks, Honeycomb, Mini Oreos, Mini meringues, Cream and strawberry and topped off with a waffle cone.

**Paired** with 2 glasses of Draytons Chocolate Liqueur

## **Dessert Waffles**

<b>Belgian Choc. Waffle</b>	A warm chocolate Belgian Waffle, a scoop of Vanilla Bean Ice-Cream, strawberries & Sabor's Dark Choc Pod <b>Paired</b> with Peterson House Sparkling Botrytis Semillon
<b>NUTELLA Choc. Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Nutella Ice-Cream, strawberries & Sabor's Nutella <b>Paired</b> with Piggs Peak Suckling Pig Shiraz
<b>OREO Choc. Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Cookies & Cream Ice-cream, Mini oreos, Strawberries, crushed oreos, cookies & cream wafer stick & a Sabor's Milk Choc Pod <b>Paired</b> with Robyn Draytons White Port
<b>MARS BAR Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Chocolate Ice-cream drizzled with caramel and honey sauce, Strawberries, Chopped Mars Bar, Chocolate wafer stick & a Sabor's Milk Choc Pod <b>Paired</b> with Savannah Estate Botrytis Semillon
<b>Salted Caramel Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Salted Caramel Ice-cream, Strawberry caramel popcorn, Honeycomb, Chocolate wafer stick & a Sabor's Caramel Pod <b>Paired</b> with Hunter Distillery's Salted Caramel Vodka
<b>Fruity Waffle</b>	A warm chocolate Belgian Waffle with a scoop of Strawberry gelato, Banana, Strawberries, Marshmallows a strawberries & cream wafer stick & a Sabor's White Choc Pod <b>Paired</b> with Mira Wines Limoncello

## **Couples Dessert Waffles**

<b>Crunchie Couples Waffle</b>	<u>Made for two to share</u> there is two Chocolate Belgian Waffles, with a scoop of Salted Caramel Ice-cream & a scoop of Chocolate Ice-cream, drizzled with caramel sauce, Strawberries, Chopped Crunchie Bar, Honeycomb, Chocolate wafer sticks & 2 Sabor Pods, one milk choc & the other caramel. <b>Paired</b> with 2 glasses of Hunter Distillery's Salted Caramel Vodka
<b>Snickers Couples Waffles</b>	<u>Made for two to share</u> there is two Chocolate Belgian Waffles, two scoops of Chocolate ice cream sprinkled with crushed peanuts, Strawberries, chopped snickers bars, cookies & cream wafer sticks & 2 Sabor Pods, one milk choc & the other caramel. <b>Paired</b> with 2 glasses of Piggs Peak Suckling Pig Shiraz
<b>Ferrero Rocher Couples Waffles</b>	<u>Made for two to share</u> there is two Chocolate Belgian Waffles, a scoop of Nutella ice cream & a scoop of Chocolate Ice-cream, both sprinkled with crushed hazelnuts, Ferrero Rochers, Strawberries, Choc Hazenut Wafers sticks & 2 Sabor Choc Pods, one milk choc & the other Nutella <b>Paired</b> with 2 glasses of Frangelico (Hazenut Liqueur) served on ice
<b>Brownie Couples Waffles</b>	<u>Made for two to share</u> there is two Chocolate Belgian Waffles, a scoop of Salted Caramel Ice-cream & a scoop of Chocolate Ice-cream, Strawberries, Brownie bites, Choc. rocks, Crushed hazelnuts Chocolate wafer sticks, Caramel drizzle & 2 Sabor Pods, one milk choc & one dark choc. <b>Paired</b> with 2 glasses of Draytons Chocolate Liqueur

## **Indulgence**

<b>Sabor's Tasting Plate</b>	Crunchy Chocolate Slice, Salted Caramel Mousse with Sticky Date Pudding, Dark & White salted burnt caramel Portuguese Mousse, Chocolate and raspberry dome tart and a Black Forest scheinbe <b>Paired</b> with Piggs Peak's Suckling Pig Shiraz
<b>Medley Tasting Plate</b>	Mini Green Apple Mousse, Mini Lemon Curd meringue in a sweet pastry, Strawberry mousse & mixed berry compote topped with Strawberry, Raspberry Opera Slice and a Triangular Caramlised Nut Tart <b>Paired</b> with Petersons Sparkling Botrytis Semillon
<b>Cheesecake Tasting Plate</b>	A plate with 6 different mini baked cheesecakes, caramel, Raspberry, Blueberry, Chocolate, New York Marbled Cheesecakes each topped with a different flavoured mini macaron and garnished with chocolate soils and garnishes <b>Paired</b> with Petersons Sparkling Botrytis Semillon

**Sabor's Moch Choca Coffee Cup (GF)**

Starts with a dark chocolate coffee cup filled with a choc chip espresso mousse, chantilly cream dusted with chocolate powder then topped with a white chocolate lid chocolate ganache and crushed peanuts

**Paired** with Petersons Sparkling Botrytis Semillon

**Russian Red Velvet Dome (Vegan)**

On a base of dark chocolate and coconut coated rice puffs and a red velvet biscuit is a Russian domed peach mousse with a strawberry compote centre, all sprayed with a red velvet finish

**Paired** with Peterson House Cuvee

**Snickers Cheesecake**

Our Snickers dessert starts with a thin vanilla sponge base, then sandwiched between the caramel chesecake with crushed peanuts and the chocolate mousse is a layer of caramel all topped with a layer of caramelised chocolate ganache and crushed peanuts

**Paired** with Peterson House Cuvee

**Passionfruit Curd Meringue**

A sweet pastry case filled with a passionfruit curd and topped with a marshmallow meringue

**Paired** with Pokolbin Cider House Passionfruit Cider

**Grandma's Chocolate Cake (Vegan)**

Starts with a soft dense chocolate sponge base topped with raspberry jam, then a layer of crunchy chocolate oats, with a dark chocolate ganache and crunchy choc oat clusters and a raspberry

**Paired** with Tamburlaine Reserve Framboise (Raspberry Liqueur)

**Caramel Galaxy (GF)**

Starts with a gluten free chocolate coconut rice puff base and a light almond meal jaconde sponge, topped with a layer of soft caramel and a dark chocolate mousse and glazed over with a chocolate & caramel glaze

**Paired** with Piggs Peak's Suckling Pig Shiraz

**Sabor's Cocoa Bean (GF)**

Starts with a gluten free chocolate sponge base dipped in a dark chocolate, then a green choc mint flavoured leaf upon which sits a cocoa bean shaped chocolate and raspberry mousse with choc chips through out

**Paired** with Tamburlaine Reserve Framboise (Raspberry Liqueur)

**Oreo Cookies & Cream Cheesecake**

A creamy cheese cake with chunks of oreo cookies through, crushed cookie base & topped with an oreo

**Paired** with Savannah Botrytis Semillon

**Apple & Raspberry Crumble**

A pastry base filled with apple & raspberry topped with a sweet crumble (served warm) with a dollop of freshly whipped cream

**Paired** with Peterson House Moscato

**Mixed Berry & Almond Frangipane (GF)**

A moist almond meal frangipane tart filled with whole mixed berries then baked and covered in a clear glaze

**Paired** with Peterson Sparkling Botrytis Semillo

**Sticky Date Pudding**

A traditional moist sticky date pudding with a caramel swirl served warm

**Paired** with Salted Caramel Vodka

**Chocolate Volcano**

A dark chocolate dessert served warm with a choc sauce that oozes from the centre

**Paired** with Piggs Peak's Suckling Pig Shiraz

**Vanilla Bean Panna Cotta (GF +EF)**

Creamy vanilla flavoured Italian dessert with real vanilla bean, a fresh strawberry and served with a warm mixed berry compote and a pistachio sweet crumb.

**Paired** with Peterson House Cuvee

### **Caramel Cheese Cake**

A baked cheesecake in a sweet pastry case topped with a generous swirl of caramel and sprinkled with chocolate flakes .

**Paired** with Savannah Port

### **Lemon Curd Meringue**

A sweet pastry case filled with a lemon curd and topped with a marshmallow meringue

**Paired** with Pokolbin Cider House Pear Cider

### **Lemon Tart**

A sweet outer pastry filled with a citrus lemon curd topped with a caramelised lemon slice and bruleed upon ordering

**Paired** with Tamburlaine Reserve Framboise (Raspberry Liqueur)

### **Chocolate Mud Cake**

An indulgent moist mud cake topped with chocolate ganache and pure liquid chocolate served warm

**Paired** with Robyn Draytons White Port

### **Blueberry Cheese Cake**

A baked cheesecake in a sweet pastry case topped with a generous cluster of blueberries to top and chocolate garnish .

**Paired** with Robyn Drayton White Port

### **Red Berry Web (GF)**

Starts with a gluten free chocolate coconut rice puff base and a light almond meal jaconde sponge, topped with a layer of red berry jelly and a white chocolate vanilla mousse and glazed over with a red & white glaze

**Paired** with Peterson House Cuvee

### **Crème Brulee Flambe (GF)**

Traditional French style creamy dessert made up of a smooth vanilla bean custard base, finished with a hard caramelised shell which is topped with "STROH" rum and lit at the table upon serving.

**Paired** with Peterson Sparkling Botrytis Semillo

### **Double Chocolate & Caramel Wave (GF)**

Starts on a bed of flourless chocolate cake then we add a baked dark chocolate mousse centre and mousse centre and it with our caramel glitter glaze, a chocolate shard and a gold painted almond

**Paired** with Piggs Peak's Suckling Pig Shiraz

### **Coco Passion Meringue**

Smooth coconut mousse, tangy passionfruit curd, a touch of raspberry jam on coconut meringue, finished with passionfruit glaze & brulled meringue upon a sweet biscuit

**Paired** with Peterson House Cuvee

### **Black Forest Gateau**

A traditional German dessert made with kirsch soaked chocolate sponge throughout, and layered with Morello cherries and fresh cream and surrounded with chocolate shaving and more Morello cherries

**Paired** with Tamburlaine Reserve Framboise (Raspberry Liqueur)

### **Lychee & Summer Berry Cheesecake (GF)**

A lychee & raspberry centre set upon a GF vanilla sponge buried in a summer berry Cheesecake, encased with a raspberry glitter glaze and topped with berries and chocolate garnishes

**Paired** with Petersons Sparkling Botrytis Semillon

### **Caramelised Nut Tart**

In a sweet pastry shell is a treacle base topped with a variety of caramelised nuts including Pecan, Almond Peanuts & Walnuts then with a drizzle of white chocolate and then finished with a hard meringue swirl

**Paired** with Savannah Port

### **Biku Banoffee**

Served chilled and in a glass this layered dessert is named after the café in Bali where the recipe comes from. It starts with a crushed chocolate cookie base, then we add a South American style caramel called "doce de leite" followed by a layer of freshly sliced banana and topped with chantilly cream and shaved Belgium chocolate

**Paired** with Pokolbin Cider House Apple Cider

### **Salted Caramel & Chocolate Tart**

In a sweet outer pastry we begin with a thin layer of salted caramel, topped with a chocolate mousse, and to finish a pool of caramel in the centre and a dusting of chocolate powder

**Paired** with Piggs Peak's Suckling Pig Shiraz

### **Raspberry Macaron Heaven (GF)**

A giant soft chewy pink macaron with a citrus mousse filling and a raspberry jam centre then topped with more citrus cream, a mountain of fresh raspberries and a mini macaron to finish all sitting on a gluten free vanilla sponge

**Paired** with Peterson House Moscato

### **Toblerone Cheesecake**

Starting with a dense chocolate cake base then a layer of chocolate almond cheesecake and then kisses of a chocolate hazelnut mousse then topped with a slice of "Toblerone", honey & honeycomb crumble

**Paired** with Piggs Peak Suckling Pig Shiraz

### **Crispy Green Apple Royale**

The top half is a green apple mousse with a toffee centre and lemon chiffon sponge disc covered with Sabor's shiny green apple glaze, set on top of a chocolate tart shell layered with marshmallow rice puffs, green apple mousseline and blueberry crumble

**Paired** with Peterson House Cuvee

### **Pina Colada Crunch (GF)**

A light white chocolate mousse dome with a Mango Passionfruit jelly on a thin layer of crunchy meringue base, all sitting on top of a choc coated rice puff base rolled in desicated coconut, and surrounded by soft white chocolate flakes

**Paired** with Pokolbin Cider House Passionfruit Cider

### **Chocolate Mousse Crown (GF)**

Smooth dark chocolate mousse on a Gluten Free vanilla sponge dusted with cocoa powder, its centre filled with caramel sauce and a caramel filled truffle and topped with a beautiful chocolate butterfly.

**Paired** with Piggs Peak Suckling Pig Shiraz

### **Passionfruit Cheesecake Cone**

Cone shaped coldset cheesecake flavoured with real passionfruit marbled throughout and sitting on a vanilla sponge and crushed white chocolate around the base

**Paired** with Pokolbin Cider House Passionfruit Cider

### **Nutella & Choc. Banana Dome**

A creamy banana mousse with a soft caramel centre covered in a rich dark chocolate ganache sitting on a sweet chocolate tart filled with a layer of Portuguese hazelnut mousse and Nutella

**Paired** with Petersons Sparkling Botrytis Semillon

### **Pistachio & Mascarpone Cheesecake**

On a white chocolate coated biscuit base there is a light creamy baked Pistachio cheesecake with a crunchy shell topped with mascarpone cheese kisses, diced pistachios and passionfruit coulis

**Paired** with Pokolbin Cider House Passionfruit Cider

### **Raspberry & White Chocolate Cheesecake**

Starts with a sweet pastry tart, a thin base layer of baked raspberry & passionfruit cheesecake, then topped with white chocolate cheesecake & berry mousse drops

**Paired** with Petersons Sparkling Botrytis Semillon

### **Tiramisu**

A rich creamy Italian dessert set in layers of coffee and marsala liqueur soaked sponge and creamy marscapone cheese, accompanied with a rich coffee sauce with caramel tones.

**Paired** with Peterson House Muscat

## **Dessert Add-ons**

Mini Oreos  
Chopped Snickers  
Chopped Mars Bars  
Mini Reese's PB cups  
Chopped Toblerones

## **Sides**

Ice Cream by the scoop Vanilla Bean, Chocolate Obsession, Salted Caramel, or Cookies 'n Cream, Nutella  
Gelato by the scoop Lemon, Strawberry or Mango  
Side of Strawberries (GF)  
Side of Bananas (GF)  
Sabor Choc Pod (GF) (a pod of either white, milk or dark melted chocolate for pouring & dipping)  
Sabor Caramel Pod (GF) (a pod of house made caramel sauce for pouring & dipping)  
Sabor NUTELLA Pod (a pod of melted NUTELLA (hazelnut & cocoa spread) for pouring & dipping)

**GF = GLUTEN FREE**

**GFO = GLUTEN FREE OPTION**

**DF = DAIRY FREE**

**EF = EGG FREE**

**V = VEGAN**

Please note unless otherwise specified all our food may contain traces of Nuts, Gluten, Egg & Dairy  
Desserts/Savoury may be sold out at time of ordering

**10% Surcharge applies on Public Holidays**